

LUNA

TO START & SHARE

WOODFIRED BREADS WITH BALSAMIC, EVOO, CHARRED PEPPER DIP,
TARAMASALATA, STRACCIATELLA, MARINATED OLIVES

SALMON SASHIMI, CITRUS DRESSING, CAPERS, DILL (GF)

LIGHTLY BATTERED BABY SQUID, CRISPY HERBS, JALAPENO, TARTARE, LEMON (GF)

BRUSCHETTA, TOMATO VIERGE, WHIPPED RICOTTA, BOTTARGA, SOURDOUGH (V)

LAMB KOFTA, SOVEREIGN GOLDFIELDS LAMB, MEDITERRANEAN SPICES, TZATZIKI

YOUR CHOICE OF MAIN

220G EYE FILLET, SERVED MEDIUM RARE, PURE ANGUS, 120 DAY GRAIN FED (GF)

RED EMPEROR, TOMATO, CHILLI + GARLIC AQUA PAZZA (CRAZY WATER) (GF)

BRAISED FREE RANGE CHICKEN, OREGANO, THYME, ROSEMARY, TZATZIKI (GF)

HOUSE MADE GNOCCHI, BASIL PESTO CREAM, PERSIAN FETTA, PINE NUTS (V)

SHARED SIDES FOR THE TABLE:

SEASONAL GREENS | TRUFFLE FRIES | GREEK SALAD

YOUR CHOICE OF DESSERT OR CHEESE

PAVLOVA, DOUBLE CREAM, RASPBERRY COULIS, FRESH BERRIES (GF)

CHOCOLATE BROWNIE, MANDARIN + DARK CHOCOLATE CREMEAUX, COULIS (GF)

SOMERSET BARBER'S 1833 VINTAGE RESERVE CHEDDAR, SERVED WITH
CRACKERS, NUTS, FRESH BERRIES & LEATHERWOOD HONEY